



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

SEP 22 2004

Handwritten notes:
10/7/04

Dr. Hector J. Lazaneo
Director
Ministerio de Ganaderia, Agricultura y Pesca
Dirección General de Servicios Ganaderos
Division Industria Animal
Constituyente 1476
11200 Montevideo
Uruguay

Dear Dr. Lazaneo:

The Food Safety and Inspection Service completed an on-site audit of Uruguay's meat inspection system. The audit was conducted from February 11 through March 18, 2004. Enclosed is a copy of the final report.

If you have any questions regarding the audit or need additional information, please contact me by telephone at 202-720-3781, by facsimile at 202-690-4040, or by email at sally.white@fsis.usda.gov.

Sincerely,

Sally White
Director
International Equivalence Staff
Office of International Affairs

Enclosure

cc:

Robert Hoff, Agricultural Counselor, US Embassy, Buenos Aires

Mario Liori, Counselor, Embassy of Uruguay

Amy Winton, State Department

Jeanne Bailey, FAS Area Officer

Barbara Masters, Acting Administrator

Linda Swacina, Executive Director, Food Safety Institute of the Americas

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Country File

FINAL

SEP 1 2004

FINAL REPORT OF AN AUDIT CARRIED OUT IN URUGUAY COVERING URUGUAY'S MEAT INSPECTION SYSTEM

FEBRUARY 11 THROUGH MARCH 18, 2004

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ABBREVIATIONS AND SPECIAL TERMS USED IN THE REPORT

BSE	Bovine Spongiform Encephalopathy
CCA	Central Competent Authority [Ministry of Livestock, Agriculture and Fisheries]
DIA	Meat Inspection Division
DSA	Animal Health Division
DILAVE	Division of Veterinary Laboratories
DICOSE	Division for the Control of Animal Herds
<i>E. coli</i>	<i>Escherichia coli</i>
FSIS	Food Safety and Inspection Service
MGAP	Ministry of Livestock, Agriculture and Fisheries
PR/HACCP	Pathogen Reduction/Hazard Analysis and Critical Control Point Systems
<i>Salmonella</i>	<i>Salmonella</i> species
SRM	Specified Risk Materials
SSOP	Sanitation Standard Operating Procedures

1. INTRODUCTION

The audit took place in Uruguay from February 11 through March 18, 2004.

An opening meeting was held on February 11, 2004, in Montevideo with the Central Competent Authority (CCA). At this meeting, the auditor confirmed the objective and scope of the audit, the audit itinerary, and requested additional information needed to complete the audit of Uruguay's meat inspection system.

The auditor was accompanied during the entire audit by representatives from the CCA, the Ministry of Livestock, Agriculture and Fisheries (MGAP).

2. OBJECTIVE OF THE AUDIT

This audit was a routine annual audit with three objectives. The first objective was to evaluate the performance of the CCA with respect to controls over the slaughter and processing establishments certified by the CCA as eligible to export meat products to the United States. The second objective was to assess the status of corrective actions taken as a result of deficiencies identified in the FSIS January 2003 audit of Uruguay's meat inspection system. The third objective was to verify the implementation of new FSIS regulatory requirements regarding non-ambulatory disabled cattle and Specified Risk Materials (SRM) in cattle.

In pursuit of the objectives, the following sites were visited: the headquarters of the CCA, one establishment-level office, two laboratories performing analytical testing on United States-destined product, nine slaughter and processing establishments, three meat processing establishments, one cold storage facility, and one inedible rendering facility.

Competent Authority Visits			Comments
Competent Authority	Central	1	Establishment level
	Local	1	
Laboratories		2	
Meat Slaughter and processing Establishments		9	
Meat Processing Establishments		3	
Cold Storage Facilities		1	
Inedible Rendering Facility		1	

3. PROTOCOL

This on-site audit was conducted in four parts. One part involved visits with CCA officials to discuss oversight programs and practices, including enforcement activities. The second part involved an audit of a selection of records in the Uruguay's inspection headquarters and one local office at the establishment level. The third part involved on-site visits to 13 establishments: nine slaughter and processing establishments, three processing establishments, and one cold storage facility. A visit to an inedible rendering facility was also conducted. The fourth part involved a visit to one government

laboratory. The Division Laboratorios Veterinarios (DILAVE) residue and microbiology laboratory was conducting analyses of field samples for Uruguay's national residue and microbiological control program.

Program effectiveness determinations of Uruguay's inspection system focused on five areas of risk: (1) sanitation controls, including the implementation and operation of Sanitation Standard Operating Procedures, (2) animal disease controls, (3) slaughter/processing controls, including the implementation and operation of HACCP programs and a testing program for generic *E. coli*, (4) residue controls, and (5) enforcement controls, including a testing program for *Salmonella*. Uruguay's inspection system was assessed by evaluating these five risk areas.

During all on-site establishment visits, the auditor evaluated the nature, extent and degree to which findings impacted on food safety and public health. The auditor also assessed how inspection services are carried out by Uruguay and determined if establishment and inspection system controls were in place to ensure the production of meat products that are safe, unadulterated and properly labeled.

At the opening meeting, the auditor explained that Uruguay's meat inspection system would be audited against two standards: (1) FSIS regulatory requirements and (2) any equivalence determinations made for Uruguay. FSIS requirements include, among other things, daily inspection in all certified establishments, monthly supervisory visits to certified establishments, humane handling and slaughter of animals, ante-mortem inspection of animals and post-mortem inspection of carcasses and parts, the handling and disposal of inedible and condemned materials, sanitation of facilities and equipment, residue testing, species verification, and requirements for HACCP, SSOP, and testing for generic *E. coli* and *Salmonella*.

Currently, the only equivalence determination Uruguay has requested is regarding the use of a different agar in the analysis of *Salmonella* samples. FSIS has determined that Uruguay's use of sulphamendelate for sulphapyridine is equivalent to FSIS' requirements.

4. LEGAL BASIS FOR THE AUDIT

The audit was undertaken under the specific provisions of United States laws and regulations, in particular:

- The Federal Meat Inspection Act (21 U.S.C. 601 et seq.).
- The Federal Meat Inspection Regulations (9 CFR Parts 301 to end), which include the Pathogen Reduction/HACCP regulations.

5. SUMMARY OF PREVIOUS AUDITS

Final audit reports are available on FSIS' website at the following address:
http://www.fsis.usda.gov/Regulations_&_Policies/Foreign_Audit_Reports/index.asp

The following concerns arose as a result of the FSIS audit of Uruguay's meat inspection system conducted in January 2002:

- ◆ Six establishments were given a Notice of Intent to Delist (NOID) for inadequate implementation of HACCP requirements.
- ◆ SSOP implementation problems were found in four of the eight establishments.
- ◆ Condensation controls were inadequate in one establishment.
- ◆ Grease and metal particles were found on product that had passed all establishment and MGAP inspection controls in one establishment.
- ◆ Light was inadequate at the edible product inspection area in one establishment.
- ◆ Pre-shipment document reviews were not adequately implemented in two establishments.

The following concerns arose as a result of the FSIS audit of Uruguay's meat inspection system conducted in January 2003:

- ◆ One establishment was given a NOID for inadequate implementation of SSOP and HACCP requirements.
- ◆ One establishment did not have adequate controls in place to maintain establishment grounds and prevent pests in and around establishment facilities.
- ◆ Two establishments had inadequate lighting at the beef head washing facilities.
- ◆ One establishment was not adequately documenting operational sanitation deficiencies and the same establishment did not adequately prevent the occurrence of unsanitary conditions through the use of its SSOP.
- ◆ One establishment did not adequately control the direct and potential product contamination of sanitary operations such as:
 - a) Exposed beef heads were contacting dirty protective guard at the automatic hide removal station and dirty water was splashing from hide roller during rinsing operation and was falling onto beef heads;
 - b) Fat residue and blood were observed on automatic viscera conveyor pans after washing/sanitizing during the operation in the slaughter room;
 - c) Dripping condensate from overhead exhaust system ducts and pipes that were not cleaned/sanitized daily was falling onto packaging materials for edible tripe in the packaging room. Establishment officials took appropriate corrective actions immediately for identified SSOP deficiencies.
- ◆ One establishment did not maintain records at the identified critical control point (CCP) for 100 per cent monitoring carcasses for fecal materials with the actual values and observations. The entries were not made by the responsible establishment employee at the time the deviation occurred and did not include the time and signature/initial pertaining to deviations of CCPs.
- ◆ One establishment did not adequately perform on-going verification activities such as direct observations of monitoring activities and corrective actions to be followed in response to a deviation from a critical limit at a critical control point and the same establishment did not validate its HACCP plan.
- ◆ Four establishments were sponging carcasses but did not evaluate *E. coli* test results using statistical process control techniques.

- ◆ In one establishment, *Listeria monocytogenes* was not reassessed as a hazard likely to occur in ready-to-eat (RTE) products as required. However, the establishment is analyzing one sample per week for *Listeria monocytogenes* and *Salmonella*.
- ◆ When percent recovery results for arsenic, mercury, lead, cadmium, chloramphenicol, sulfamethazine, furazolidone, nitrofurazone, ivermectin, albendazole, fenbendazole and mebendazole fell below the expected range limit, corrective actions were not documented for the quality assurance program.

6. MAIN FINDINGS

6.1 Government Oversight

6.1.1 CCA Control Systems

Uruguay's Central Competent Authority is the Ministry of Livestock, Agriculture and Fisheries (MGAP). Uruguay's inspection system is directed from the central headquarters at Montevideo and there are no local, district, or regional levels. This is the level of government that FSIS holds responsible for ensuring that FSIS regulatory requirements are implemented and enforced. The MGAP, with regard to meat inspection, is staffed with approximately 460 personnel. At the central office (headquarters) there are 22 veterinarians, including the Meat Inspection Division (DIA) Director, Heads of Departments, Area Supervisors and four administrative employees. At the establishments, there are 108 veterinarians and 327 food inspectors (assistants).

The structure of the DIA is organized under the general direction of Livestock Services, together with the Animal Health Division (DSA), the Division of Veterinary Laboratories (DILAVE) and the Division for the Control of Animal Herds (DICOSE). The General Director of the Livestock Services reports directly to the Minister of MGAP.

Under the DIA, there are five departments. These are the Technical Department, the Slaughter Establishments Department, the Processing Establishments Department, the International Trade Department, and the Grading Department. Each department has official staff in the certified establishments who are in charge of direct control of the activities. All field personnel are supervised from the DIA office in Montevideo.

6.1.2 Ultimate Control and Supervision

The process for initial establishment certification is as follows. When any establishment wishes to be certified by DIA as eligible to export to the United States, the first step is to approach the DIA for instructions on how to achieve compliance with the requirements. There is a resolution issued by DIA specifying the procedure to approve establishments that wish to export their products to "high requirements markets", e.g. Canada, the European Union and Israel. The procedure involves the creation of a special team of higher-level personnel from the different departments who are responsible for assessing the establishment's capability for achieving compliance. This team conducts an in-depth on-site audit of all aspects of the facilities, operations, and controls and submits a report to the Director of DIA. The report is reviewed by the Director and, if the establishment is determined to be in compliance with the FSIS requirements, the establishment is granted

certification for eligibility for access to the U.S. market and FSIS is notified of the new certification.

Inspection documents are normally distributed to field personnel via a folder system. This system has been developed to ensure that the information effectively reaches its destination and all records are properly maintained. Each establishment has a special private folder kept at the headquarters office in Montevideo. Documents are put into each folder, such as the residue national sampling plan, any resolutions or instructions, and similar documents. Each week, personnel from the establishments pick up the contents from the folder and sign a form indicating that they have received the information.

Supervisory reviews of all certified establishments were being performed at least once a month and audit reports were covering U.S. regulatory requirements in detail. One copy of these documents is kept at the establishment and another copy is at the central headquarters. The FSIS auditor verified that the most recent report generated from these reviews included a documented review of the SSOP, HACCP systems, and Bovine Spongiform Encephalopathy (BSE)/SRM controls in each establishment.

Government employees cannot perform private or establishment-paid tasks at any establishment. Any private veterinary practitioners or establishment paid individuals are not hired as part-time government employees. All salaries of meat inspection personnel are paid by the national government, including a special compensation for full-time availability.

The responsibilities and performance standards of employees at each grade are described in an official document issued in 1988 by the Civil Service General Office (Reoganizacion Administrativa del MGAP Tomo II).

All government employees are rated annually by the immediate supervisor. These performance ratings are sent to a special commission made up by the higher-level personnel elected both by DIA and by the employees. This Commission evaluates performance ratings and concerns raised by employees.

6.1.3 Assignment of Competent, Qualified Inspectors

Full-time, permanent CCA veterinarians must have a University degree in Veterinary Science or Veterinary Medicine to be considered qualified to apply for the inspection service. Assistant inspectors must be advanced students of Veterinary Medicine with third curricula year courses completed or Agriculture Technicians (Polytechnic School diploma). All applicants are selected through a special examination process, which includes a basic training workshop, knowledge of the regulations and hands-on practical tests in slaughter and processing establishments. After they are hired, they receive on-the-job-training including two weeks of a basic DIA inspectors' course on meat and meat products, veterinary inspection, and food safety regulations, which is sponsored jointly by the Veterinary School and the DIA. The U.S. HACCP Consulting Group offered two training courses concerning SSOP, PR/HACCP systems and *E.coli* testing for all veterinarians working in meat inspection and meat industry officials in 1997 and 1998. The DIA veterinarians also received training in quality assurance standards ISO 9000;

quality manuals (handbooks) standard ISO 10013, audit standard ISO 10011 and laboratory accreditation ISO 17025 by the Uruguayan Institute for Technical Standards (Instituto Uruguayo de Normas Tecnicas-Unit). All veterinarians and food inspectors (assistants) employed by the MGAP are full-time employees.

6.1.4 Authority and Responsibility to Enforce the Laws

MGAP has the authority and responsibility to enforce the applicable laws relevant to U.S. certified establishments. MGAP has the authority to approve establishments for export to the United States, but also has the responsibility for withdrawing such approval when establishments do not have adequate and/or effective controls in place to prevent, detect, and eliminate product contamination/adulteration. The Area Supervisors are in charge of verifying and evaluating the implementation of the official guidelines and instructions.

6.1.5 Adequate Administrative and Technical Support

During the audit, the auditor found that the CCA has the administrative and technical support to operate Uruguay's inspection system and has the resources and ability to support a third-party audit.

6.2 Headquarters Audit

The auditor conducted a review of inspection system documents at the headquarters of the inspection service and in one local office at the establishment level. The records review focused primarily on food safety hazards and included the following:

- Internal review reports.
- Supervisory visits to establishments that were certified to export to the United States.
- Training records for inspectors and laboratory personnel.
- New laws and implementation documents such as regulations, notices, directives and guidelines.
- Sampling and laboratory analyses for residues.
- Sanitation, slaughter and processing inspection procedures and standards.
- Control of products from livestock with conditions such as tuberculosis, cysticercosis, etc., and of inedible, condemned materials, and SRMs.
- Export product inspection and control including export certificates.
- Enforcement records, including examples of recalls, seizure and control of noncompliant product, and withholding, suspending, withdrawing inspection services from or delisting an establishment that is certified to export product to the United States.

No concerns arose as a result the examination of these documents.

7. ESTABLISHMENT AUDITS

The FSIS auditor visited a total of 13 establishments: nine slaughter and processing establishments, three processing establishments, one cold storage facility. An inedible

rendering establishment was also visited. No establishment was delisted by Uruguay. One establishment received a Notice of Intent to Delist (NOID). The establishment may retain its certification for export to the United States provided that all deficiencies noted during the audit are corrected within 30 days of the date the establishment was audited.

All the previous deficiencies had been resolved prior to the FSIS audit in February-March 2004.

No new deficiencies were observed.

8. RESIDUE AND MICROBIOLOGY LABORATORY AUDITS

During laboratory audits, emphasis was placed on the application of procedures and standards that are equivalent to United States requirements.

Residue laboratory audits focused on sample handling, sampling frequency, timely analysis data reporting, analytical methodologies, tissue matrices, equipment operation and printouts, detection levels, recovery frequency, percent recoveries, intra-laboratory check samples, and quality assurance programs, including standards books and corrective actions.

Microbiology laboratory audits focused on analyst qualifications, sample receipt, timely analysis, analytical methodologies, analytical controls, recording and reporting of results, and check samples. If private laboratories are used to test United States samples, the auditor evaluates compliance with the criteria established for the use of private laboratories under the FSIS PR/HACCP requirements.

The following laboratory was reviewed:

The DILAVE “Miguel C. Rubino”, a government laboratory located in Montevideo, was conducting analyses of field samples for the presence of *Salmonella* species, *Listeria monocytogenes*, and residues.

No deficiencies were noted.

9. SANITATION CONTROLS

As stated earlier, the FSIS auditor focuses on five areas of risk to assess Uruguay’s meat inspection system. The first of these risk areas that the FSIS auditor reviewed was Sanitation Controls.

Based on the on-site audits of establishments, and except as noted below, Uruguay’s inspection system had controls in place for SSOP programs, all aspects of facility and equipment sanitation, the prevention of actual or potential instances of product cross-contamination, good personal hygiene practices, and good product handling, storage practices. All 13 establishments had adequate sanitation controls in place.

Specific deficiencies are noted on the attached establishment review forms.

In addition, Uruguay's inspection system had controls in place for water potability records, chlorination procedures, back-siphonage prevention, separation of operations, temperature control, workspace, ventilation, ante-mortem facilities, welfare facilities, and outside premises.

9.1 SSOP

Each establishment was evaluated to determine if the basic FSIS regulatory requirements for SSOP were met, according to the criteria employed in the United States' domestic inspection program. The SSOP in all of the 13 establishments were found to meet the basic FSIS regulatory requirements.

9.2 Sanitation

No deficiencies were observed.

10. ANIMAL DISEASE CONTROLS

The second of the five risk areas that the FSIS auditor reviewed was Animal Disease Controls. These controls include ensuring adequate animal identification, control over condemned and restricted product, procedures for sanitary handling of returned and reconditioned product and the implementation of the requirements for control of Bovine Spongiform Encephalopathy (BSE).

No deficiencies were observed.

In addition, there had been no outbreaks of animal diseases with public health significance since the last FSIS audit.

11. SLAUGHTER/PROCESSING CONTROLS

The third of the five risk areas that the FSIS auditor reviewed was Slaughter/Processing Controls. The controls include the following areas: ante-mortem inspection procedures; ante-mortem disposition; humane handling and humane slaughter; post-mortem inspection procedures; post-mortem disposition; ingredients identification; control of restricted ingredients; formulations; processing schedules; equipment and records; and processing controls of cured, dried, and cooked products.

The controls also include the implementation of HACCP systems in all the required establishments and implementation of a generic *E. coli* testing program in slaughter establishments.

11.1 Humane Handling and Slaughter

No deficiencies were observed in regard to humane handling and humane slaughter.

11.2 HACCP Implementation.

All establishments approved to export meat products to the United States are required to have developed and adequately implemented a HACCP program. Each of these programs was evaluated according to the criteria employed in the United States' domestic inspection program.

The HACCP programs were reviewed during the on-site audits of 12 of 13 establishments. One establishment was a cold storage facility. All 12 establishments audited had adequately implemented the HACCP requirements.

11.3 Testing for Generic *E. coli*

Uruguay has adopted the FSIS regulatory requirements for generic *E. coli* testing. Nine of the 13 establishments audited were required to meet the basic FSIS regulatory requirements for generic *E. coli* testing and were evaluated according to the criteria employed in the United States' domestic inspection program.

Testing for generic *E. coli* was properly conducted in all nine slaughter establishments.

No deficiencies were noted.

11.4 Testing for *Listeria monocytogenes*

Four of the 13 establishments audited were producing ready-to-eat products for export to the United States. In accordance with United States' requirements, the HACCP plans in all four establishments had been reassessed to include *Listeria monocytogenes* as a hazard reasonably likely to occur.

No deficiencies were noted.

12. RESIDUE CONTROLS

The fourth of the five risk areas that the FSIS auditor reviewed was Residue Controls. These controls include sample handling and frequency, timely analysis, data reporting, tissue matrices for analysis, equipment operation and printouts, minimum detection levels, recovery frequency, percent recoveries, and corrective actions.

The DILAVE "Miguel C. Rubino" is a government laboratory located in Montevideo.

All previous deficiencies had been resolved prior to the FSIS audit in January 2004. No deficiencies were noted during the current audit.

Uruguay's National Residue Testing Plan for 2004 was being followed and was on schedule.

13. ENFORCEMENT CONTROLS

The fifth of the five risk areas that the FSIS auditor reviewed was Enforcement Controls. These controls include the enforcement of inspection requirements and the testing program for *Salmonella*.

13.1 Daily Inspection in Establishments

Daily inspection was being conducted in all slaughter and processing establishments.

13.2 Testing for *Salmonella*

Uruguay's has adopted the FSIS requirements for testing for *Salmonella* with the exception of the following equivalent measure:

- ◆ A different agar medium is used in the analysis of *Salmonella* (substitution of sulphamendelate for sulphapyridine).

Nine of the 13 establishments audited were required to meet the basic FSIS regulatory requirements for *Salmonella* testing and were evaluated according to the criteria employed in the United States' domestic inspection program.

Testing for *Salmonella* was properly conducted in all of the nine establishments.

13.3 Species Verification

Species verification was being conducted in all the establishments audited as required.

13.4 Monthly Reviews

During this audit it was found that in all establishments visited, monthly supervisory reviews of certified establishments were being performed and documented as required.

13.5 Inspection System Controls

The CCA had controls in place for ante-mortem and post-mortem inspection procedures and dispositions; restricted product and inspection samples; disposition of dead, dying, diseased or disabled animals; shipment security, including shipment between establishments; and prevention of commingling of product intended for export to the United States with product intended for the domestic market.

In addition, controls were in place for the importation of only eligible livestock from other countries, i.e., only from eligible third countries and certified establishments within those countries.

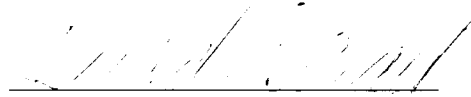
Lastly, adequate controls were found to be in place for security items, shipment security, and products entering the establishments from outside sources.

14. CLOSING MEETING

A closing meeting was held on March 18, 2004, in Montevideo with the CCA. At this meeting, the primary findings and conclusions from the audit were presented by the auditor.

The CCA understood and accepted the findings.

Faizur R. Choudry
International Audit Staff Officer



15. ATTACHMENTS

Individual Laboratory Audit Forms

Individual Foreign Establishment Audit Forms

Foreign Country Response to Draft Final Audit Report *(no comments received)*

REVIEW DATE

NAME OF FOREIGN LABORATORY

FOREIGN COUNTRY LABORATORY REVIEW

02/03/04

DILAVE "Miguel C. Rubino"

FOREIGN GOV'T AGENCY

Ministry of Livestock, Agriculture and Fisheries

CITY & COUNTRY

Montevideo, URUGUAY

ADDRESS OF LABORATORY

Ruta 8 km. 17.500
Montevideo, URUGUAY

NAME OF REVIEWER

Dr. F. CHOUDRY & Dr. F. Ahmad

NAME OF FOREIGN OFFICIAL

Dr. Victor Lyford-Pike, Director

Residue Code/Name

E.co Sal. List.

SAMPLING PROCEDURES

REVIEW ITEMS

ITEM #

Sample Handling

01

EVALUATION CODE

A

A

A

Sampling Frequency

02

A

A

A

Timely Analyses

03

A

A

A

Compositing Procedure

04

O

O

O

Interpret Comp Data

05

O

O

O

Data Reporting

06

A

A

A

PROCEDURES

Acceptable Method

07

EVALUATION CODE

A

A

A

Correct Tissue(s)

08

A

A

A

Equipment Operation

09

A

A

A

Instrument Printouts

10

O

O

O

QUALITY ASSURANCE PROCEDURES

Minimum Detection Levels

11

EVALUATION CODE

O

O

O

Recovery Frequency

12

O

O

O

Percent Recovery

13

O

O

O

Check Sample Frequency

14

A

A

A

All analyst w/Check Samples

15

A

A

A

Corrective Actions

16

A

A

A

International Check Samples

17

O

O

O

REVIEW

Corrected Prior Deficiencies

18

EVAL. CODE

O

O

O

OTHER REVIEW

19

EVAL. CODE

20

SIGNATURE OF REVIEWER

F. Choudry

DATE

3/22/04

FOREIGN COUNTRY LABORATORY REVIEW

(Comment Sheet)

REVIEW DATE

02/03/04

NAME OF FOREIGN LABORATORY

DILAVE "Miguel C. Rubino"

FOREIGN GOVT AGENCY

Ministry of Livestock, Agriculture and
Fishes

CITY & COUNTRY

Montevideo, URUGUAY

ADDRESS OF LABORATORY

Ruta 8 km. 17,500
Montevideo, URUGUAY

NAME OF REVIEWER

Dr. F. CHOUDRY & Dr. F. Ahmad

NAME OF FOREIGN OFFICIAL

Dr. Victor Lyford-Pike, Director

RESIDUE

ITEM NO.

COMMENTS

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Establecimientos Colonia S.A. Ruta 22, Taraniras, Colonia	2. AUDIT DATE 02/17/04	3. ESTABLISHMENT NO. 2	4. NAME OF COUNTRY URUGUAY
5. NAME OF AUDITOR(S) DR. F. Choudry & Dr. F. Ahmad		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
Writer Assurance			

60. Observation of the Establishment

Establishment: 2

Date of audit: 02/17/04

Slaughter & Processing operation

61. NAME OF AUDITOR

Dr. F. Choudry & Dr. F. Ahmad

62. AUDITOR SIGNATURE AND DATE

F. Choudry 3/22/04

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Frigorífico Matafeo Carrasco S.A. Camino Carrasco #5 Canelones	2. AUDIT DATE 03/01/04	3. ESTABLISHMENT NO. 5	4. NAME OF COUNTRY Uruguay
5. NAME OF AUDITOR(S) Dr. F. Choudry & Dr. F. Ahmad		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use 0 if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	0
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Establishment: 3
()

Date of Audit: 03/01/04

Slaughter & Processing operation

1. NAME OF AUDITOR

Dr. F. Choudry & Dr. F. Ahmad

62. AUDITOR SIGNATURE AND DATE

Dr. F. Choudry 3/22/04

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Productores Unidos Cooperativa Agraria Limitada (PUL)	2. AUDIT DATE 02/25, 26/04	3. ESTABLISHMENT NO. 7	4. NAME OF COUNTRY Uruguay
5. NAME OF AUDITOR(S) Dr. R. Choudry & Dr. R. Ahmad		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use 0 if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQU/Park Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	0
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Establishment: 7

Date of Audit: 02/25, 26/04

Slaughter & processing operation

61. NAME OF AUDITOR

Dr. F. Choudry & Dr. F. Ahmad

62. AUDITOR SIGNATURE AND DATE

Dr. F. Choudry 3/22/04

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Frigorifico Canelones S.A. Pando y Miguel Ameglio Canelones	2. AUDIT DATE 02/18/04	3. ESTABLISHMENT NO. 8	4. NAME OF COUNTRY URUGUAY
5. NAME OF AUDITOR(S) Dr. P. Choudry & Dr. P. Ahmad		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Park Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Est. 8 Date of audit: 02/18/04 Slaughter and Processing operation

11. NAME OF AUDITOR
Dr. F. Choudry & Dr. F. Ahmad

62. AUDITOR SIGNATURE AND DATE

[Signature] 3/22/04

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Frigorifico Modelo S.A. Tomas Gomensoro 2906 Montevideo	2. AUDIT DATE 02/16/04	3. ESTABLISHMENT NO. 10	4. NAME OF COUNTRY URUGUAY
5. NAME OF AUDITOR(S) Dr. F. Choudry & Dr. F. Ahmad		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	O
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	O
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.	O	41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	O	42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.	O	43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.	O	44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.	O	46. Sanitary Operations	
19. Verification and validation of HACCP plan.	O	47. Employee Hygiene	
20. Corrective action written in HACCP plan.	O	48. Condemned Product Control	O
21. Reassessed adequacy of the HACCP plan.	O	Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	O	49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards	O	51. Enforcement	
24. Labeling - Net Weights	O	52. Humane Handling	O
25. General Labeling		53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	O	54. Ante Mortem Inspection	O
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	O
27. Written Procedures	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

60. Observation of the Establishment

Est. 10 Date of audit: 02/16/04 Cold Storage Facility

1. NAME OF AUDITOR

Dr. F. Choudry & Dr. F. Ahmed

62. AUDITOR SIGNATURE AND DATE

F. Choudry 3/22/04

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

ESTABLISHMENT NAME AND LOCATION Frigorífico Durazo (FRIGOCERRO S.A.) Santa Bernardina, Durazo	2. AUDIT DATE 03/11/04	3. ESTABLISHMENT NO. 14	4. NAME OF COUNTRY Uruguay
5. NAME OF AUDITOR(S) Dr. F. Choudry & Dr. F. Ahmad		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemed Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

(14/04/2002)

FSIS 5005-8 (Proposed)

Page 2 of 2

63. Observation of the Establishment

Establishment: 14

Date of Audit: 03/11/04

Slaughter & Processing operation

Dr. F. Choudry & Dr. P. Ahmad

62. AUDITOR SIGNATURE AND DATE

Dr. F. Choudry 3/22/04

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Elbio Perez Rodriguez S.A. Paraje Banado, San Jose	2. AUDIT DATE 03/09/04	3. ESTABLISHMENT NO. 55	4. NAME OF COUNTRY Uruguay
5. NAME OF AUDITOR(S) Dr. F. Choudry & Dr. F. Ahmad		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

50. Observation of the Establishment

Establishment: 55

Date of Audit: 03/09/04

Slaughter & Processing operation

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Frigorifico Las Moras (CHIADEL S.A.) Camino Tomas Aldabalde, La Paz, Canelones	2. AUDIT DATE 03/03/04	3. ESTABLISHMENT NO. 104	4. NAME OF COUNTRY Uruguay
5. NAME OF AUDITOR(S) Dr. P. Choudry & Dr. F. Ahmad		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

(54/04/2002)

FSIS 5000-6 (Proposal 5)

Page 2 of 2

60. Observation of the Establishment

Establishment: 104

Date of Audit: 03/03/04

Slaughter & Processing operation

Dr. P. Choudry & Dr. P. Ahmad

62. AUDITOR SIGNATURE AND DATE

Dr. P. Choudry 3/22/04

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

ESTABLISHMENT NAME AND LOCATION EREL S.A. Ruta 9, Km 148 San Carlos, Maldonado	2. AUDIT DATE 02/20/04	3. ESTABLISHMENT NO. 135	4. NAME OF COUNTRY Uruguay
5. NAME OF AUDITOR(S) Dr. F. Choudry & Dr. F. Ahmad		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	O
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	O
25. General Labeling		53. Animal Identification	O
26. Fin, Prod. Standards/Boneless (Defects/AQU/Park Skins/Moisture)		54. Ante Mortem Inspection	O
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	O
27. Written Procedures	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	O	59.	
1. Reassessment	O		
2. Written Assurance	O		

60. Observation of the Establishment

Establishment # 135

Date of Audit: 02/26/04 Processing operation

61. NAME OF AUDITOR

Dr. Faim Choudry & Dr. F. Ahmad

62. AUDITOR SIGNATURE AND DATE

Faim Choudry 3/22/04

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION GORISUR S.A. Ruta 8, km 18,200 Pando, Canelones	2. AUDIT DATE 03/04/04	3. ESTABLISHMENT NO. 158	4. NAME OF COUNTRY Uruguay
5. NAME OF AUDITOR(S) Dr. F. Choudry & Dr. F. Ahmad		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	O
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	O
25. General Labeling		53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	O
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	O
27. Written Procedures	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O	60.	
32. Written Assurance	O		

(04/04/2002)

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60. Observation of the Establishment

Establishment: 158

Date of Audit: 03/04/04

Processing operation

[Signature] 3/22/04

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION ARTENCAR S.A. Ituzaingo al Sur s/n, Florida	2. AUDIT DATE 03/08/04	3. ESTABLISHMENT NO. 203	4. NAME OF COUNTRY Uruguay
5. NAME OF AUDITOR(S) Dr. F. Choudry & Dr. F. Ahmad		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	O
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	O
25. General Labeling		53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	O
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	O
27. Written Procedures	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

(14/04/2002)

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Page 2 of 2

60. Observation of the Establishment

Establishment: 203

Date of Audit: 03/08/04

Processing operation (tasajo dry cured beef).

[Signature] 3/22/04

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
LORSINAL S.A. Camino Melilla 10270 Montevideo	03/10/04	224	Uruguay
	5. NAME OF AUDITOR(S)	6. TYPE OF AUDIT	
	Dr. F. Choudry & Dr. F. Ahmad	<input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use 0 if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	0
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
Written Assurance			

(34/04/2002)

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50. Observation of the Establishment

Establishment: 224

Date of Audit: 08/10/04

Slaughter & Processing operation

Dr. F. Choudry & Dr. F. Ahmed

52. AUDITOR SIGNATURE AND DATE

Dr. F. Choudry 3/22/04

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Frigorifico San Jacinto (NIREA S.A.) Ruta 7, Km 59.500, Canelones	2. AUDIT DATE 03/02/04	3. ESTABLISHMENT NO. 344	4. NAME OF COUNTRY Uruguay
5. NAME OF AUDITOR(S) Dr. P. Choudry & Dr. F. Ahmad		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Park Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment		60.	
Written Assurance			

(04/04/2002)

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60. Observation of the Establishment

Establishment: 344

Date of Audit: 03/02/04

Slaughter & Processing operation

Dr. F. Choudry & Dr. F. Ahmad

62. AUDITOR SIGNATURE AND DATE

F. Choudry 3/24/04

Country Response Not Received